

## **RECIPE 1:**

### **Patis France Elfroy Custard Cream Mix - Instructions:**

#### **Ingredients:**

380-400 g (12.5-13.5 oz) Mix

1 liter (33.5 oz) cold water\*

#### **Directions:**

1. Pour water in bowl and add Mix.
  2. Mix for 1 minute on low speed, then on 3 minutes on high speed.
  3. Let stand for a minimum of 10 minutes before use.
- The finished cream is refrigerator and freezer stable.  
Flavor as desired.
- \*For a richer consistency, replace half the water amount with whole milk or half and half.



Please Scan QR code for more information.